

Winter Menu

Morning Fare

Served All Day



Egg Whites +2.00 | Buckwheat Crêpe +2.00

Oatmeal Crème Brûlée

100% natural whole grain oats with custard crème, bananas & berries. Cup 5.75 | Crock 6.50

GF The Breakfast Crêpe

Scrambled eggs, cheddar & choice of applewood bacon, turkey bacon, andouille sausage or smoked ham + fried red potatoes. 12.75 | Add extra meat: 2.00 each

Cinnamon Apple Gulée

Egg battered crêpe stuffed with assorted baked cinnamon apples. Served with sweet vanilla cream. Short Stack 9.75 | Tall Stack 12.50

Chicken + "Waffles"

Crispy fried chicken breast tossed in maple bourbon sauce served over applewood bacon & a delicate crêpe. 14.00 Add bacon cream sauce \$1.25

GF Fried Egg + Cheddar Scallion Crepes

Two fried eggs* & applewood bacon served over two cheesy Cheddar scallion crêpes. With pure maple syrup & Sriracha. 13.00

GF Traditional Crêpes

Three delicate crêpes with pure maple syrup & brown sugar OR Fresh lemon & white sugar. 9.50 Add a side of Nutella 2.75

GF Simply Strawberry Crêpes

Fresh cut strawberries, homespun whipped cream. 12.00 Add banana \$2, Nutella \$2.75 or Sweet Vanilla Cream \$2

GF Al's Eggs

Whisked egg, shaved angus steak, onion, spinach, potato, cheddar & gruyere cheese stuffed in a crepe 14.25

GF Crêpes Benedict

Two poached fresh eggs* with smoked ham and bacon cream sauce served over two crêpes. 13.00

GF California Benedict

Two poached fresh eggs*, avocado, roasted turkey, Roma tomatoes & applewood bacon cream sauce served over two crêpes. 13.75

GF Egg & Grilled Vegetable Crêpe

Whisked eggs & seasonal grilled vegetables stuffed inside a crêpe topped with provolone cheese. Served with pesto & roasted red pepper sauces. 13.25

Crepe Madame

Egg battered crêpe stuffed with hardwood smoked ham and Gruyere cheese + cream sauce, fried egg & bacon jam 13.75

GF - Available Gluten Free. Ask your server for details.

* Consuming Raw or under-cooked meats, poultry, seafood, shellfish or eggs cooked to order may increase your risk of foodborne illness.



Sides



Potato

Hand-Cut Crispy Red 5.00 | With Melted Cheddar 7.00
Poutine 8.75 | Bacon, Cheddar, Sour Cream 8.50

Crêpe

Single traditional 3.25 | add strawberries 2.00

Meat

Spicy Andouille Sausage, Smoked Turkey Bacon or Applewood Bacon 4.00 each

Grits

warm & buttery 3.00 | Add Cheddar 2.00

Croissant

plain buttery 3.25 | add Nutella 2.75

Fruit

Fresh mixed fruit 4.00 | add sweet vanilla cream 2.00

Yogurt Pot

Low fat vanilla + granola & fresh fruit 5.00

Coffee Bar

Add: Vanilla, Mocha, Caramel, Amaretto 1.00
Add Bourbon Cream 4.00 (21+)

Ethiopian Harrar

Bottomless.
Regular or FLX Decaf

Espresso

Bolivian Dark 3.50

Cappuccino | Latte

Bolivian Dark 4.50

Chai Latte

Vanilla or Spiced 5.50

Affogato

Vanilla ice cream, Nutella, almonds & Espresso 6.50

Hot Chocolate

Milk or White Cocoa 4.25
+ Peppermint, Amaretto, Raspberry or Caramel | 1

Organic RISHI Tea

Assorted. Your choice. 3.00

Smoothies

6.25 | Add fresh banana 1.00

Strawberry

Mango

Chocolate

Raspberry

Vanilla Chai

Spiced Chai

Soft Drinks & Juices

Soda

Pepsi - Diet Pepsi - Sierra

Mist - Mountain Dew 3

Iced Sweet | Unsweet Tea

3 | + Raspberry 1

Bottled Water

Still 2 | Perrier 4

Fresh Squeezed OJ

cup 4 | pint 6

Juice

OJ, Grapefruit, Apple, Cranberry

cup 2 | pint 6

Brunch Cocktails

Mimosa Mondays: 1/2 Priced Mimosas

Our Signature Bloody Mary

Sake and spicy South Carolina Bloody Mix 7.50

Traditional Mimosa

Cranberry, Orange or Grapefruit: Glass 6 | Carafe 20
with La Marca Prosecco or Fresh OJ: Glass 7 | Carafe 30

Mudslide

Bourbon Cream, Iced Coffee + Chocolate 8.00

"Irish" Coffee

Ethiopian Harrar Coffe + Bourbon Cream 7.00

Bourbon Cream

In it's glory. On the rocks. 6.00

Starters

Tuesdays: 1/2 Price Starters for teachers with valid ID

Brussels Sprouts + Goat Cheese

Crispy sprouts, shallots & bacon tossed in a sweet & tangy balsamic sauce. Served with creamy chèvre | 9

Crispy Crêpe Chips

Cinnamon + Sweet Vanilla Cream
or Sea Salt + Hummus | 6.50

Fried Pickles

Hand cut & crêpe-battered to order | 8.50

Loaded Potatoes

Cheddar, applewood smoked bacon, sour cream | 8.50

Poutine

Hand cut fried red potatoes, beef gravy, local cheese curds
| 8.75 + Fried Egg | 2

Fried Cheese

Creamy cheese curds hand dipped in crêpe batter and
flash fried. Served with marinara sauce | 8.75

Pantry Soups & Salads

Onion Soup Gratinée: Crock only

Tomato Basil Bisque

Creamy Potato Bacon Chowder

- Cup 4.75 Crock 6.50 -

GF Pear Berry Goat Salad

Field greens, pears, pecans, craisens, creamy chèvre with
house balsamic vinaigrette.

GF Harvest Salad

Field greens, crisp apples, candied walnuts, crumbly bleu
with garlic citrus vinaigrette.

GF Simply Salad

Field greens, strawberries, candied walnuts, crumbly bleu,
almonds with maple mustard vinaigrette.

- Small 6.50 | Entree 12.50 -

Add Avocado \$3, Chicken \$3, Tofu \$3, Shrimp \$6
+ Stuff Your Salad in a Crêpe 2.00

Savory Crêpes

Sub Gluten Free Buckwheat Crêpe | 2.00

GF Creamy Cajun Chicken & Rice

Crêpe stuffed with chicken & Andouille sausage in a zippy
bell pepper cajun sauce, served over cajun rice. 14.25
Add Shrimp \$6

GF Shrimp + Grits

A bowl of warm & cheesy grits with jumbo shrimp, andouille
sausage & smoky bacon. 14.00 | add fried egg* 2.00

GF Chicken Tarragon

Grilled chicken, broccoli & mushrooms in a tarragon cream
sauce with aged parmesan. 14.75

Chicken Cordon Bleu

Panko-breaded deep fried crêpe stuffed with hardwood
smoked ham, chicken, spinach + Gruyere. Topped with
Alfredo. 14.75

GF Thai Curry

A zippy red Thai coconut & peanut curry + red bell
pepper, spinach & onion.
Choose Chicken or Tofu | 14.00. Substitute Shrimp \$4

GF Turkey B.L.A.T.

House roasted turkey breast with apple wood bacon,
mixed greens, avocado, Roma tomato, smoked gouda
cheese & maple mustard vinaigrette. Served cold. 14.50

GF Smoked Salmon

Chilled smoked salmon, greens, red onion, caper dill cream
& maple mustard vinaigrette 13.50. Add avocado \$3.

GF Mediterranean Chicken

Grilled chicken, mixed greens, hummus, red onion,
kalamata olives, Feta cheese, Roma tomatoes, lemon
oregano vinaigrette. 14.50

GF The Rugby

Shaved Angus steak, Russian dressing, lettuce, cheddar,
pickles, sautéed onions in a sesame seed crêpe. With fried
red potatoes. 15.00. Add applewood bacon \$2

GF Philly Cheese Steak

Shaved Angus steak, caramelized onions, button
mushrooms & melted Provolone cheese. With fried red
potatoes. 14.75

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eggs cooked to order may increase your risk of foodborne illness.

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Sweet Crêpes

Regular 10.50 | Petite 8.75

Cinnamon Apple Crêpe

Grandma Mae's fresh baked cinnamon apples, sweet
cream, caramel + vanilla bean ice cream

GF Bananas and Cream

Crème brûlée custard, sautéed bananas, candied walnuts
+ whipped cream.

GF Chocolate Banana Split

Bananas, strawberries, vanilla bean ice cream, chocolate
sauce, whipped cream. + Walnuts or toasted almonds \$2.

GF Pistachio Chai

Pistachio cream filled crêpe, sweet cream & house chai
spice blend. With vanilla bean ice cream & chopped
pistachios

Oreo Cookie Crêpe

Oreo® cookie crumble, sweet cream, chocolate sauce,
whipped cream, vanilla bean ice cream

GF Nutella Fruit

Nutella® and fresh strawberries or sautéed bananas, with
chocolate sauce, whipped cream & vanilla bean ice cream

Fried Ice Cream + Salted Caramel PB Banana

Vanilla bean ice cream wrapped in a crêpe & flash fried.
With brûléed bananas, chocolate sauce and peanut butter
caramel. One size: 10.50



All recipes are made from scratch daily,
in our kitchen.

We proudly use pure maple syrup tapped in
NYS as a sweetening agent in the majority of
our dressings and sauces.

Some local sources:

Chicken | Prestige Farms - Raleigh, NC
Peanuts | Packers Southern Tradition- Rich Square, NC
Goat Cheese | Paradox Farm - West End, NC
Milk | Milkco Inc. - Asheville, NC
Eggs | Parker & Reichmond - Andrews, NC
Eggplant | JW Johnson - Canton, NC
Cheddar | Ashe County Cheese - Ashe County, NC

simply  crêpes®